



RED ROBIN INTERNATIONAL, INC.
6312 S. Fiddler's Green Circle #200N
Greenwood Village, CO 80111
303.846.6000

October 20, 2010

Mr. Scott Gilliam, Director
Food Protection Program
Indiana State Department of Health
2 North Meridian Street
Indianapolis, IN 46204

Subject: Reduced Oxygen Packaging HACCP Plan

Red Robin Gourmet Burgers has requested the use of a sealed-packaging process for its soups and sauces, and as a method for rapid reheating of select food items. The advantages in this process assists Red Robin with product portion control, facilitates quicker cooling, prevents potential cross contamination, provides a quicker and more thorough reheat application, and eliminates any further direct hand or utensil contact with product. Red Robin has requested the approval of a sealed-packaging process for the following food items:

Reduced Oxygen Packaging, Potentially Hazardous Foods:

- Chili
- French Onion Soup
- Tortilla Soup
- Au Jus
- Chili Queso Sauce

Reduced Oxygen Packaging, Non-Potentially Hazardous Foods:

- Marinara Sauce
- Teriyaki Sauce
- BBQ Sauce

Reduced Oxygen Packaging, Reheating of Foods Only:

- Chipotle Beans
- Four Cheese Sauce
- Marsala Sauce
- Caramelized Onions
- Pub Vegetables

A copy of this memo will be distributed to each of the above named restaurants and kept on file for Health Department review, upon request. Red Robin shall continue to adhere to all applicable food code requirements in regards to the storage, preparation, cooking, cooling, hot/cold holding and service of the above listed food items.

If there are any questions, please contact Red Robin Quality Assurance at 303-846-5480 or emarcoux@redrobin.com. We look forward to our continued food safety partnership.